HERALD'S PAGE FOR WOMEN READERS LATEST PHOTOPLAY N

LITTLE ADVENTURES IN MARRIED LIFE

vice from the Experience

The young mother came into the room and dropped into a chair. "Is she asleep?" asked the grandmother

"Yes, at last. I'm trembling all over, mother. I always do after one of her

The house seemed strangely quiet after the angry screams of the spoiled child. For an hour the mother had been trying to pacify her. Now she was pale and

"How long has this been going on?" asked the older woman.
"She never acted so in her life. I don't know what got into her. She has fits of er when she is thwarted, and they have been growing worse for some time but I never saw her like this before. "She never had these tantrums on my

"No; only lately. You see, when she was so sick last winter she had to be humored a good deal, and when she finally got better I couldn't bear to dis-cipline her. I'm afraid she is getting spoiled, but when you have come so nes losing a child it's terribly hard to be severe. I thought it all out those weeks when I didn't know whether she would ever get well. It seemed to me that if I got her back I would let her have

A little flicker of pain crossed her mother's face, as though she winced.

"Let me tell you something." she said.
"Something I never said before to any one. There was a time in your life, "Cause he's so good—an' strong."

you are willing to let your "head save

up these dinner menus you must have

an agile mind, for you must keep three things in mind at once. First you must remember that each meal must be well balanced—must have its right propor-tion of fats, starches and proteins—that

tion of fats, starches and proteins—that when you have a hearty meat course you don't want a rich egg dessert. Second, you must have an eye to the expense of the articles of food called for in your menus and, third, you must think of

potatoes, cabbage salad and baked apples. You will therefore order a fresh pineapple, two pounds of beefsteak an inch thick from the round, a few slices

of bacon and a cabbage. The beefsteak

is beaten with flour then rolled and tied

up with the bacon and cooked in a casserole with a half cupful of milk and

half a cupful of water. The cabbage

fore order a cheap cut of mutton from

which calls for half a cabbage. Cut the mutton in small pieces and cook slowly for two hours, then strain out the meat

and cook the cut-up cabbage and soup

We help

Newly

Married

Couples

-because we know they

wish the furnishings of

their first home to be at-

-because it's a time in

their lives when they'll ap-

preciate the extra effort on

our part to make buying

easy for them

tractive and comfortable

"I was fealous. He had a quiet author-

The Young Mother Gets Ad
| Evelyn, when I almost hated your father on your account."
| The Young Mother Gets Ad| Evelyn, when I almost hated your father of the stunned at first, and then the stunned at first, and then the blind, unreasoning fealousy took possess of ways of the first of of Grandmother with Her Daughter.

If was featous, He had a quiet authors it was believe that you always respected; he was I did not tell your father, but I watched him with you, and after a while I began to think. He was not a strong man for accidentally breaking a vane, when it was not your faultry breaking a vane, when it was not your faultry by by a scale, but it was not a strong man it was not your faultry. But that was what you had meant, in your child'sh scene over it—he and I. But that was



want her to look back on her childhood not when I mean." She paused a mean and firm. Where I was indulgent to save as a happy one. I want her to remember ment and continued: "I was easy with myself trouble, he was atrict because it want her to look back on her childhood as a happy one. I want her to remember me as—" she choked, still a little hysterical from the scene just passed.
"Ah, there's the trouble!" cried her mother. She put down her work and took off her glasses, leaning back in her chair. "Evelyn," she continued, "tell me, do you remember your father as a stern man?"
"Stern? Father?" Evelyn stared at her mother. Then she fell to thinking a moment, and went on. "I remember that I siways obeyed him, but it was more because I couldn't bear to deny you. It was bad for you, as I can now see; it was spolling you but hat he had strength of character and I had not.
"Mother?" cried Evelyn again.
"Stern? Father?" Evelyn stared at her mother. Then she fell to thinking a moment, and went on. "I remember that I siways obeyed him, but it was more because I couldn't bear to hurt his feelings than because he was stern."

HOUSEWIFE'S DAILY ECONOMY CALENDAR

PLANNING DINNERS FOR A WEEK

By FRANCES MARSHALL

"Mother," she said tenderly, "you don't

"No, dear, no. But remember this: The child will always love best the parent who—well, the parent who is 'good and

in a clean icebox in which no strongfoods of pronounced odor are kept in glass jars with covers or in covered appetite than her meals except when we arthenware receptacles, there will be fewer odors to be communicated. Portion of canned goods should never be put into the leebox in the tin can. Such minister and the mother of many chilfood does not necessarily develop a pois-oning product, as has sometimes been claimed, but experiments show that ptomaines are particularly liable to de-

OF DELHI SILK.



we the handicap. NEW SMALL HATS.

-and because such help usually makes them our lifelong friends and patrons.

Select the furniture for your new home and we'll arrange the terms of an account so you'll feel able to afford the things you want.

Peter Grogan

Our Credit Accommodation 817 to 823 Seventh Street

One of the first things you will do on making the little cakes bake two lay Monday morning. Mistress Housewife, if Wednesday you will have on hand the foremeat from Tuesday's soup, a little

your heels and incidentally your purse.
is to sit down at your desk and draw
up a plan of action for the week's dinners, and the week's buying. In making
formes from Tuesday's soup, a little
meat stock and the layers of cake.
Therefore plan a dinner of peppers
stuffed with a forcemeat stuffing, macaroni au gratin, a lettuce salad with
forms of tomato jelly—which calls for a aroni au gratin, a lettuce salad with forms of tomato jelly-which calls for a little stock—and a short cake made with peaches and the layers of cake made the day before.

Thursday you will want a meat that does not have to be finished the next day because Friday you will probably want fish. Therefore order half a ham and boil it, serving it with boiled greens and baked potatoes. For dessert have a choscilet or fault content. chocolate or fruit custard.

Friday you will have cod or halibut steak, mashed potatoes, fried parsnips, pickles and apple pis. Here is an example of a week's dinner menus that were thought out carefully Monday morning:

Monday's dinner is to consist of pineapple cubes to begin with as an appetizer, Spanish beefsteak, French fried potatoes, cabbage saisd and baked apples. You will therefore could be a begin with a san appetizer, Spanish beefsteak, French fried potatoes, cabbage saisd and baked apples. You will therefore could be a begin with a san appetizer, Spanish beefsteak, French fried parsnips.

Saturday you will go back to the boiled ham, and this tastes very good with potato saind. Therefore boil up a good batch of potatoes and make some mayonnaise dreasing and for dessert serve fresh fruit of some sort.

Sunday you will want a begin with a san appetizer, Spanish beefsteak, French fried parsnips. your menus with respect to each other

Sunday you will want a heartler din-ner. Make the remainder of the pota-toes you boiled Saturday into scalloped potatoes, and plan to use the whites of eggs left from the mayonaise dressing for a whip made with the leftover fruit Your Sunday Saturday. might then read thus: Cream of carrot scup, chicken en casserole, green corn, scalloped potatoes, fruit whip.

salad is made with a cooked erg dress-Frances Marshall will be glad to aning and chopped fresh cabbage.

Tuesday you will have on hand half a cabbage, a good share of the pineapple and some left over beef. There-

the neck and make a hearty mutton soup GIVE YOUR CHILD PHYSICIAN'S ADVICE

It is an old saying that a man is only greens in the broth. Use the left-over beef from Monday to make croquettes, which should be served with boiled rice should be frozen into pincapple sherbet, thous. as good as his feet. Babies should go berefrested until they begin to walk, and the walk barefooted as much as pos-a, of course, under suitable condi-a. Sandais are always better than and the menu will be complete with a shoes, and shoes should alway be laced, batch of little cakes. While you are never buttoned, says "The Mother's Magazine." The toe-out walk is bad be-cause it puts the weight on the heel, and tends to produce bad postures and flatfoot, so the baby should be taught to

walk straightfooted.

Deformities of the foot include all possible positions in which a foot can be Some exist from birth: bthers are due to infantile paralysis, palay, high heels, improper shoes, overweight, general weakness, and the inherited dis-cases that cause other acquired deformities already described. The most frequent error concerning them is in flat-foot, which women commonly attribute to rheumatism. Some foot deformities re-quire surgery. Many yield to manipulation, or special apparatus.

It is the duty of every mother to give her child the benefit of a physician's advice and treatment, which in almost all cases of deformity, will make life happier for the child and in some meast must otherwise struggle as a cripple

The sailor leads. And there's a "marquis." Velvet is the proper material. White silk or satin is another choice. In some hats these two are in combins

The latest shape looks like a cance upside down.
In proportion it is shorter than the tippy water beauty. And it must be worn at just the right angle, this rakish little affair.

one Bettle Compound HAIR DYE for either Hair or Beard.

fectively for afternoon frocks made from this design. The skirt is a double pouf affair, while the waist has for its dis-tinguishing feature a smart Japanese collar of white gause flaring away from the neck. The revers are of hemstitched batiste, and set in sleeves are added to the fashionable drop shoulder. Bix and one-eighth yards of 36-inch silk make the dress, with one yard of lining for

The Reign of the Fabric Hat WHAT TO SERVE AT



FAMOUS WOMAN—HER BIRTHDAY AND YOURS

Gracceanna Lewis-Elizabeth Penrose. By MARY MARSHALL

The cause of abolition, and Elizabeth Penson as passible before being placed in the icebox. Butter may be kept from taking up flavors of the other food by keeping it in a tightly covered receptacle.

Milk requires more access of sir, but in a clean icebox in which no strong
To, dear, no. But remember this: The child will always love beat the parent who as born on the fall screen of the famous worker in the clear and all political matters in the later years of the history of England she omitted as being it can be for the minds of children and all political matters in the later years of the history of England she omitted as being for the must have had a life full of household duties. Still when she discovered that there were no published histories of England which she considered suitable for the use of her own children she did not hesitate to supply the deficiency. The result of her work was a children's history of England and which went through an almost incredible number of editions. In this history Mrs. Penrose did not head to return a first call promptical to children and all political matters in the later years of the history of England she omitted as being to complicate for the minds of children as hurtful to children and all political matters in the later years of the history of England she omitted as being too complicated for the minds of children as hurtful to children as being too complicated for the minds of children of children as being too complicated for the minds of children as being too complicated for the minds of children as being too complicated for the minds of children as being too complicated for the minds of children as being too complicated for the minds of children as being too complicated for the minds of children and all political matters in the later years of the history of England she omitted as being too complicated for the minds of children and all political matters in the later years of the history of England she omitted as being too complicated for the minds of children and all

smelling food is kept, milk should rehad been fond of history and an uncle of
main uninjured in flavor for twelve to
hers wrote when she was still very young
twenty-four hours. If vegetables or other
that "though she was a merry girl she
average height. She was very popular
devours folios of history with much more
among her husband's parishioners, and

Penrose. too complicated for the minds of chil-From her earliest childhood Elisabeth dren.

Old Creole cooks give these receipts for

water, and no sait should be added until the soup is done, as the salt stops the

All the spices used in a soup should be put in whole—that is, whole black and white peppers, cloves, bay leaves,

One quart of water should be allowed

COMBINATION DRESSES.

this was enough to make another sep-arate belted-tunic for wear over the same crepe skirt.

To make a cheap and reliable silver

polish, make a paste of whiting and am-monia.

To cure a blister made by a rubbing shee, brick it with a needle and apply

CORRESPONDENCE.

people. It is not possible to do so sat-isfactorily to all.

Write as interesting letters as pos-

sible. It is one way of doing good.

Make a point of writing to those away for a visit. Home news is al-

Don't handle your face. It is both

COMPANIONSHIP.

Cultivate tact and adaptability.

nhealthful and inelegant.

Do not correspond with too many

KITCHENETTES.

When baking or roasting, and the fire becomes too hot, a dish of very cold water placed in the oven will overcome the difficulty at once. It gives better results and is more desirable in every way that to open the door and lower the tem-perature suddenly.

Some of the most delicious cakes are Once the soup is started cooking, no ruined while turning them from the pan water should be added, as this spoils the If the pan containing the cake is set flavor.
on a cloth wrung out of warm water. The soup bone should be put into cold

For hard lemons, put them in a pan of very hot water and set the pan where they will keep hot, without boiling, and the lemons will be as soft thing. the lemons will be as soft, juicy and rich in flavor as fresh ones. Putting them to soak in buttermilk is also recommended, but the hot water treatment is the least trouble and expense, and serves the long quarter. least trouble and expense, and serves the purpose better.

If your oven is in use, try baking your but they make rich soup. If weaker

potatoes on top of the stove. Place them soup is to be made, or if vegetables as on an asbestos mat and cover closely well as meat are used in the stock, the with a pan. Turn them over once in a amount of water can be increased, while baking.

The evenness and smoothness of a cake depends to a large degree on the way the batter is put into the baking tins. Care must be taken that the corners are filled and that the batter does not lie thicker in the middle of the pan. A list or buige in the center of a baked cake is often the result of such precaution. Smooth the batter lightly with a spoon. It is very necessary to have special baking pans for different varieties of cakes such as the angel food pans shown by dealers. The moment the batter has been spread the cake should be put into the oven, as it will lose its lightness if allowed to stand.

SALAD DRESSING.

We hear so much of it.

People make a bugbear of it.

Some talk of tiresome salad sets.

Nome sets show a dozen or more pieces.

A wooder.

THE BEST WAY.

To clean wings and quills, put them in a bex with cornneal and shake them gently. Brush off the meal with a soft brush.

A wooden spoon and fork are the nly extra utensis.

It may be mixed in any bowl, the cooler the bowl the better.

Rub the bowl first with garlic or put in a few drops of onion juice.

Then add four tablespoonfuls of oil, half teaspoonful of sait and a sait-spoonful of white pepper.

Now stir and stir and begin adding hot oxide of zinc. vinegar to taste, drop by drop, stirring all the time.

USEFUL APRON.

An elicioth apron is useful in a great many ways, and can be made by buying a yard of ordinary white table olicioth and cut the apron on the style of a butcher's apron. Hem the neck and sides and put apron. Hem the neck and sides and put on the straps crossing in back to oppo-site sides. From the pieces that fall off in cutting re-enforce the front from bust to below the waist line, thus making three thicknesses in front.

CANTALOUPE SUPREME.

Cut cantalounes in haives crosswise, re become location has as effection enter of rights.

In the limit has as effection enter of rights.

If the direct is despect black like naives the direct, with one yard of lining for move seeds and shape into pulp halls, statistics this. Leephable beautifulation in the trimming.

Pictorial Review waist pattern No. 576: drawing a French vegetable cutter, or cut pulp in half-inch cubes. Arrange in division of the control of the cubes are shaped in the trimming.

WALRUT-OIL CO., 125, 24, 25, 25, 30, and 32 inches waist pattern No. 5692: Sizes the cube of the cubes are shaped in the trimming of the cubes. Arrange in double coupe glasses (having crushed toe in outer glass), sprinkle with sugar, and pour over one-fourth teaspoonful of mary aschino.—Woman's Home Companion.

TO CLEAN STRAW HATS. Scrub them well with a nail brush SOUP MAKING.

OSTRICH AGAIN

soup-making: To get the most out of a soup bone is

ing from the time it is put on the stove until it is done, although it should at no time boil furiously. Once the soup is started cooking, no TULLE SAILORS.

OUTING SUIT.



Don't cross your legs. The attitude is not graceful and is one way of preventing the free circulation of the Outing suit for misses and small wom-en. The skirt is of plaid linen, while the middy blouse is of plain white linen. middy blouse is of plain white linen, bound with dark blue and trimmed with mercerized linen braid and buttons. To Don't rest your arm on the side or back of the pew when attending a church service. make the costume requires three yards of 35-inch material (checked) for the skirt and one and one-half yards of 35-inch lines for the blouse, with one yard of 27-inch material for the trimming. Pictorial Review Blouse No. 5687. Sizes 14, 18, 18, and 30 years. Price, 15 cents. Be sympathetic, but not inquisitive. 16, 16, Follow the other person's lead even Skirt

THE HOME TABLE

LUNCHEON ONNER.
Crecio Steak. Baked Pota
ce or Endire Salad, Frenci
Cream Sponge Cakes.

Souffie omelet.—Make one cup thick white sauce, using one cup milk, four tablespoons flour, four tablespoons butter and one-fourth tenspoon sait. Melt the butter, remove from fire, mix in flour and sait and said milk last. Return to fire and cook until it boils. Cool and fold into three eggs, which have been beaten separately and then combined. Cook in a hot, greased frying pan. When set fold and turn onto a hot platter. Garnish with watercress, cold diced meat or vegetables, such as pens or asparagus may be added before folding, if desired.—Boston Cooking School Book.

Calcutta salad-On bed of lettuce leaves place one tablespoon cottage cheese. At one side lay several stalks of cold cooked asparagus. Garnish with watercress and Dutch apple cake-Make a short cake

dough and spread one in thick in a pan. Cover with apples, peeled, cored and sliced lengthwise. Over this sprinkle one-half cup sugar, and one teaspoonful consumer. Dot with butter, aprinkle with water, and bake twenty or twenty-five

Credle steak-Into a rather thick round steak, beat as much flour as it will hold. Brown over the fire, then cover with two medium sized onlons, sliced, and one good sized green pepper, chopped fine. Cover with two-thirds can of tomators, rubbed through a rather coarse sleve. Season with one teaspoonful salt

ven. Cream sponge cakes-Two eggs, onehaif cup sugar, one tablespoonful corn starch, then fill measuring cup to one-haif with pastry four; one and one-haif tablespoons cold water, two-thirds teaspoon baking powder, one-eighth teaspoon sait, two teappoons temon juice. Beat yolks; add sugar gradually; stir in cold water and lemon juice. Fold in flour and whites of eggs. Bake in muffin tins in moderate oven. This rectipe will make five. When cold, cut out centers with sharp knife and fill with sweetened

All letters of condolence should be reto either by letter or by a printed

or toothbrush dipped in one cupful of warm water and one tablespoonful of oxalic acid, or use sulphuric acid, as the latter is safer than the fumes of sulphur. A solution of bi-sulphite of soda is also good for this purpose.

should be fractured every inch of its length. The soup should never stop cook. cans can't buy it) Paris is taking to the

Some smart new sailor hats are made

Motion Picture Editor: Will there be any authentic motion pictures taken of the European war? I understand that war correspondents are no longer allowed on the field of action, but if this edict also covers camera men, how were the splendid pictures of the Mexican fighting made? How long would it take to get the pictures over here, and when would Washington get them?

I would be greatly obliged for this interesting information, and am sure that other moving picture patrens of Washington are quite as interested.

Yours for further success.

JAMES E. RYAN.

James E. Ryan: The picture Piayhouse Film Company has announced, through a cable from Panquall & Co., of Turn, Italy, who are sending three camera outsits to different war centers of Europe, that they will get the war films direct for release in America as soon as completed. Hearst-Selig and Pathe Weekly, who have camera upen in all parts of the world, will undoubtedly show equally as a contraction of the picture parts of the world, will undoubtedly show equally as a fish ing smack runs upon the ros. and only the prompt and vigorous a fion of the life James to the prompt and vigorous a fion of the life James for the prompt and vigorous a fion of the life James for the prompt and vigorous a fion of the life. Jim is biamed for the prompt and vigorous a fion of the life James for the prompt and vigorous a fion of the life James for the prompt and vigorous a fion of the life James for the prompt and vigorous a fion of the life James for the prompt and vigorous a fion of the life James for the prompt and vigorous a fion of the life James for the prompt and vigorous a fion of the life James for the prompt and vigorous a fion of the life James for the prompt and vigorous a fion of the life James for the prompt and vigorous a fion of the life James for the prompt and vigorous a fion of the life James for the prompt and vigorous a fion of the life James for the prompt and vigorous a for of the life. James for the prompt and vigorous a for of the life. James for the pro

pleted. Hearst-Selig and Pathe Weekly, who have camera men in all parts of the world, will undoubtedly show equally as realistic and authentic pictures in the linited States as soon as vessels can bring them here. It probably will be a month to get the first pictures.

"When the Beacon Falled" is a new two-part feature to be released soon for Washington by George Kleine, through the General Film Company. The story runs: from the Vitagraph menagerie, but he had not the stage training required un-der the tutelage of an organ-grinder. In "Jim, who acts as assistant to his the first place, he refused to wear clothes, which showed he was a very bad actor, preferring to dispert himself in nature's garb and refusir. O wear the gaudy raiment necessar, 7 the

aged father, tender of the lighthouse by the sea, is hated by Bill Graves, a fine specimen of physical manhood and a bold sallor, but a man of violent temper and inordinate sealousy. This jealousy has been fanned into flame by the frequent repulses he has received from Laura, the innkeeper's daughter, who has given her heart to Jim. Bill swears revenge.

"Jim's father is suddenly taken ill and the duty of fending the lighthouse many player. The director did not wish to adthe blame for any accidents that may occur upon his hated rival's shoulders. To this end he waylays Jim, beats him into unconsciousness after attacking him vinced the director he would have to from behind, and hurls his senseless body a school of organic acting.

FLORISTS GOING TO BOSTON.

Washington Club to Meet Tomor-

row to Plan for Sea Trip.

The Washington Florists' Club will

Haltimore, and will go from there to Boston by water. Preceding the meeting the executive

committee will convene to discuss plans for the holding of a flower show at the

RITES FOR T. H. BRINKLEY.

Funeral services for Thomas Harry

is assisted by R. O. Jenkins.

PAN-AMERICAN DATE FIXED.

Conference Will Be Held November

onto the rocks of the shore.

29 at Santiago, Chile. The fifth international conference of the American republics, usually known meet at William F. Gude's store, 1214 F as the Pan-American Conference, will street northwest, tomorrow evening to hold its opening session in Santiago.

Chile, November 2. The Chilean government has just issued the formal invitament has just issued the formal invita-Chile, November 2. The Chilean government has just issued the formal invitations and named the date. Since the return of the Chilean Minister, Dr. Eduardo Suarez Mujica, from the Mediation Conference at Niagara Falls, be has conference at Niagara Conference at Niagara Falls, he has con-ferred with Secretary of State Bryan, who is Chairman ex officio of the Gov-erning Board of the Fan-American Union; and it is now announced that his gov-ernment has chosen this time as best suited for the assembling of the con-ference. It will be in session for several weeks and addition annoxymately about weeks and adjourn approximately about New Year's, 1915 .

PINCH PURSE PINCHERS.

rest of Three Colored Men. Brinkley, who was drowned at Virginia Beach on Friday, will be held tomorrow morning at 9 o'clock from St. Theresa's Clever detective work by Sergeant J. S. Johnson and Privates J. A. Stanley and W. D. Vaughn of the Sixth police precipited by the Sixth police precipited by the Sixth police precipited by the Alley of the Alley of the Alley of the Sixth police precipited by the Alley of the Alle and Privates J. A. Stanley and

BLAZE COSTS \$1,500.

Fire of unknown origin early yesterday morning did \$1,500 damage at 2145 way. They returned to the city at 7 I street northwest. The first floor was o'clock. occupied by Abe Hamberger as a grocery store and the second floor as apart-ments. Through good work by Engine companies Nos. 23, 1 and 5 the blaze was onfined to the first floor.

MONUMENT OPEN TODAY.

from Park Lane to Cherrydale, with G. A Gambs as leader. Starting at 1 o'clock, they walked along the shore of the river, examining points of interest along tha

INDIAN OFFICE PLANS OUTING.

The third and last Indian Office excursion, with the other bureans of the Interior Department participating, has been scheduled for Saturday, August 15. The steamer De Barry will leave at 4 p. m., The Washington Monument will be making a landing at Bryans Point who opened to the public today from 12:30 to juncheon will be served, then proceed as 4:30, and the elevator will be in operation far as Indian Head, returning to the city by 10:30 o'clock,

THEODORE ROOSEVELT'S Autobiography

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THE WASHINGTON HERALD, Washington, D. C.

The Roosevelt book may also be obtained for 98 cents and coupons at the following places:

Dunbar & Co., 9th and G Sts. N. W. W. B. Holtzelaw, 1705 Pa. Ave. N. W. Roland Wallace, 928 9th N. W. W. O. Hammett, 153 B S. E.

VITAGRAPH SERIES OF THE Photoplay Arts Portfolio NOW READY FOR HERALD READERS

The Washington Herald has made arrangements with the PHOTO-PLAY ARTS COMPANY, of New York, to supply its readers with PHOTO-PLAY ARTS PORTFOLIOS OF MOVIE STARS, at practically the cost of duction.

These Portfolios cannot be purchased except with HERALD coupons, ey are in the nature of souvenirs and contain nearly two dozen envings of motion picture stars with biographical sketches.

Coupons redeemed at Herald office only.

Mail orders must be accompanied with 5c extra.

PHOTOPLAY ARTS PORTFOLIO COUPON.

This Coupon and

-when presented at The Herald office will entitle bearer to one copy of IMP, KALEM, EDISON, ECLAIR, LUBIN, PATHE or VITAGRAPH series of Photoplay Arts Portfolio.

WASHINGTON HERALD COUPON